



Press Reviews – '09 Whites

"Misha's Vineyard new releases look fab. Whites show lovely perfume and exquisite texture making them great to drink, even better with food." (Sam Kim, *Wine Orbit* 19 Nov 2009)

"Misha's Vineyard Has Magic. Some wines have an indefinable quality of magic that transcends all empiricism. Those from Misha's Vineyard in the Bendigo sub-region of Central Otago have it. The inaugural release last year yielded a range of four varietals that tantalized wine enthusiasts. The 2008 Gewurztraminer from this release took gold at the Air N.Z. Wine Awards that year, and the 2008 vintages of Riesling, Pinot Gris and 2007 'Audition' Pinot Noir stood right behind this winner. Of course, the quantities were minuscule, but there are still bottles of the Gewurztraminer and Riesling around if you look hard enough. The 2009 whites and 2008 reds were recently previewed it can be reported that they have the magic as well...

Misha's Vineyard 'Dress Circle' Pinot Gris 2009

Straw yellow in colour, this has a youthful, fresh bouquet of spicy pears along with a mineral note. At present, some fermentation esters are showing and actually add lift to the nose. Quite rich and more luscious than its 5.0 g/l residual sugar would suggest, this has very good weight and textural qualities. There is a little heat showing, the alcohol at 14.8% indicative of the full ripeness of the fruit. Quite unctuous, yet with a lovely crispness and freshness. 31% of the wine was indigenous yeast fermented in old oak barrels and considerable interest and complexity will emerge over the next 2-4 years. 936 cases made. **18.0-/20**

Misha's Vineyard 'Limelight' Riesling 2009

A very limited wine with only 152 cases made. 11.9% alcohol and 26 g/l residual sugar. 83% stainless steel fermented with the remainder naturally fermented in old oak to enhance the minerality of the wine. Pale straw yellow with youthful green hues, this has beautiful aromas of limes, honey, steel and minerals and comes across as off-dry on the palate, the clean, racy acidity preventing any cloying. Lovely raciness with the sweetness offering counterpoise and a luscious note. Tightly bound, and a cross between the wines of the Eden Valley in Australia and the Mosel in Germany, style-wise. This should develop well over the next five years. **19.0-/20**

Misha's Vineyard 'The Gallery' Gewurztraminer 2009

A youthful straw yellow colour leads into a cooler, beautifully exotic expression of Gewurztraminer with its nose of rose water, florals and subtle spices. Elements of herbs and minerals keep any sign of broadness away. Off dry at 10 g/l residual sugar, there is a little heat noticeable from the 14.3% alcohol. However, this also contributes to the refined power, depth and richness inherent in the wine, no doubt contributed by the 30% portion warm fermented with native yeasts in old oak. Lovely acidity, which can be rare in Gewurztraminer, and a characteristic nuance of bitterness that the variety has, also shows. 456 cases made. **18.0/20 (Raymond Chan, *Regional Wines*, 23 Nov 2009)**

"...In July 2009 I attended a preview tasting of the first releases of Misha's Vineyard and was able to chat with her winemaker Olly Masters, formerly of Ata Rangī and currently a consultant at Seresin Estate in Marlborough, about the approach he's taken with these emerging wines. "With the Pinots I'm looking for the bright red fruit and something more acid driven. Purity. But there's so much fruit in Central Otago Pinots that you can go too far. Another problem is that the fruit set is better in Central Otago than in other parts of New Zealand, so there is a potential for high yields. Fruit exposure and dropping fruit at veraison are important." Purity of fruit is certainly apparent on the wines that I tasted. I also noted Olly's attention for texture, which for me is a real quality marker and something that he is able to manifest with real skill in both the whites and the reds. (Lisa Perrotti-Brown MW eRobertParker, Nov 2009)



"2009 Misha's Vineyard 'The Gallery' Gewurztraminer. A new producer with the mission statement of 'No Compromises'? Even at my tender age (we shall draw a veil over how tender) I realised what a cynic I have become as I sighed at the likelihood of yet another label big on PR piffle and small on delivery. Lo, Misha's Vineyards appears to be that rare beast combining both style and substance. They do indeed have a smart marketing/PR side of affairs and have clearly done their homework in site selection at Bendigo in Central Otago and in their planting and production systems. And with Robin Dicey and Olly Masters on board, they are also obviously no slouches when it comes to personnel recruitment. However, as so many before them have shown, all this counts for nothing if you can't translate it into what's in the glass.

Misha's Vineyard's first commercial launch therefore presents an impressive platform on which to build. The range encompasses pinot noir (three levels, one yet to be released) plus aromatics - riesling, pinot gris and gewurztraminer (there is also a sauvignon blanc to keep export markets happy). The 2008 pinots and 2009 whites were on offer at the release and all were very accomplished wines showing a lovely approach to texture - a virtue all too often lacking. Olly has also cleverly managed to allow Central's rather exuberant fruit to shine through on the nose of the pinots while offering subtle, savoury, dry (who'd of thunk it??) and textural palates. Smart stuff.

All wines were good to very good, but for me the star of the moment was the gewurztraminer. Perhaps we are the Gewurztraminer Appreciation Society here at the IWM (as ever, deeply unfashionable) but you can't argue with a wine that displays that lovely heady aroma of spicy roses and Turkish Delight, moves on to a palate with the signature oily unctuousness and a bit of residual sugar balancing the rich fruit and crisp Central acid, and best of all finishing pithy, almost dry and savoury, leaving you wanting more. No mean feat. All too often, NZ gewurztraminer starts well and then things go all pear-shaped at the end, but this wine starts well and gets better.

So well done to Misha and her team - this is a label to watch." (Emma Jenkins, *Independent Wine Monthly*, 3 December, 2009)

"Great New Whites. Clouds cast an eerie shadow over Auckland in early November, making me long to hot foot it out of the city sooner than you can pour me any liquid consolation, but since that wasn't an option on a particularly palid day, I headed to The Grove for lunch instead. New wines from the sun-drenched shores of Lake Dunstan, Central Otago, saved my mood. The pinot gris, riesling and gewürztraminer from Misha's Vineyard are in their second year - Misha and Andy Wilkinson live in Singapore and employ Kiwi winemaker Olly Masters to make their heady wines. They're heady because they pack a high alcohol punch - the pinot gris is 14.8 per cent and the gewurztraminer is 14.3 - making the riesling relatively restrained at just 11.9 per cent. It's also the queen of this aromatic white trio. The Grove's fresh slivers of salmon tasted great with the riesling. And that low alcohol is just what I crave at this time of year. The pinot gris was flavoursome, though I still struggle with this variety's relative lack of personality - especially compared to the subtle power of riesling and gewürztraminer. All three wines brightened Auckland's insipid, overcast spring. Thanks, Misha.

"WINES OF THE WEEK

2009 Misha's Vineyard Limelight Riesling Here's a perfect wine to drink on the beach, in the sun or even on an overcast day.

2009 Misha's Vineyard The Gallery Gewurztraminer Light rose aromas lead into a light, fresh white with sweet spicy flavours in a dry style." (Joelle Thomson, *Herald on Sunday*, 6 Dec 2009)